

The Old Smithy Festive Lunch Menu

Available Mon-Sat (12-5pm) throughout December

Sandwiches and Wraps

Choose from: white bread, seeded batch, granary baguette or a wrap

Cajun chicken, spring onion, lettuce and Greek yoghurt

Warm beef, watercress and stilton

Melted brie, bacon, cranberry and rocket (bacon optional)

Ham, tomato and mustard mayonnaise

Mature cheddar and chutney

Beer battered cod goujons, tartare sauce and watercress

Prawns, Marie rose sauce and lettuce

Sandwiches and wraps are served with dressed leaves and a few chips or fries £5.75 GFA

Mains

Beer Battered Cod

With hand cut chips, garden or mushy peas, tartare sauce and lemon wedge - small £10/regular £14

Beef and Pork Lasagne

With dressed salad and garlic bread £10

Chicken Supreme (GF)

Roasted with lemon thyme, Dauphinoise potatoes and a white wine, wild mushroom and cream sauce £13

Seabass Fillets (GF)

Pan fried in a citrus oil served with crushed new potatoes, steamed greens and herb oil £15

Calves Livers and Smoked Mash (GFA)

With crispy smoked bacon, fried onions and a red wine jus £14

Game Pie

Slow cooked locally sourced game, button mushrooms and red wine served in a mushroom short crust pastry, smoked mash or hand cut chips £13

Chef's Homemade Beef Burger

With crispy smoked bacon, tomato, cos lettuce, melted mature cheddar, homemade chutney and a bucket of hand cut chips £10

Fig, Walnut and Stilton Salad (GF) (V)

With mixed leaves, croutons, cherry tomatoes, cucumber, onion and peppers £13

Braised Beef Brisket (GFA)

With caramelised shallots, smoked mash and red wine reduction £15

To Begin

Soup of the Day (GFA)

Bowl of homemade soup with warm baked bread £4.75

Old Fashioned Whitebait

Deep fried, served with dressed salad, tartare sauce and lemon wedge £5.50

Pressed Salmon (GF)

Salmon poached with dill and lemon, topped with smoked salmon and dill mayonnaise and dressed leaves £6.50

Chicken Liver Pate

Chicken liver and smoked bacon pate flavoured with cranberries and brandy, served with toast and chutney £6.50

Pepper Pot Mushrooms

Button mushrooms cooked in cream, peppercorns and stilton, served in a filo pastry basket and a stilton crust £6

Mackerel on Toast (GFA)

Pan fried in citrus oil with slow roasted tomatoes, watercress and balsamic £6

Brie Wedges

In a light coating of bread crumbs with a cranberry puree £5.50

Shared Starters or Mains

Whole Baked Camembert (GFA)

Studded with rosemary and garlic served with celery sticks, Autumn chutney, Artisan bread and a trio of flavoured butters £10

Sizzling Duck Legs (confit) (GFA)

Served with hoisin sauce, pancakes, shredded spring onion and cucumber £13

Festive Sharer

Pigs in blankets, mini Yorkshire puds filled with turkey and cranberry sauce, stuffing balls, honey glazed baked ham and crusty bread £15

Fish Sharer

Garlic king prawns, calamari rings, smoked salmon, mackerel pate, smoked haddock fish cake, served with 3 dips and baked breads £15

Mains

Mediterranean Bake (GFA) (V)

Layers of roasted courgette, aubergine, red pepper with a tomato and béchamel sauce, topped with melted stilton, served with dressed salad and garlic bread £12

Rib-eye Steak (GFA)

Local sourced rib of beef with vine tomato, flat mushroom, caramelised shallot and hand cut chips £16

Roast Turkey (GFA)

With seasonal vegetables and roast potatoes - small £9/regular £13

Slow Cooked Lamb Shank (GF)

On herb coated mini roast potatoes, with a mint and redcurrant sauce £16

Grilled Cod Fillet (GFA)

With a chorizo and herb crust, on crushed new potatoes and a watercress sauce £14

Side Orders (All priced at £2.50)

Beer battered onion rings, creamed spinach, sautéed mushrooms, extra vegetables, extra potatoes, (chips, thin fries, mash, new, Dauphinoise), braised red cabbage, mixed salad

Sauces to accompany your steak: (All priced at £2.50)

Béarnaise, Peppercorn, Blue Cheese, Chasseur

All our meals are freshly cooked to order so busy service this may take slightly longer.

All weights are approximate pre-cooked weights.

Please be aware some meals may contain nuts and other allergens. If you have allergies or intolerances please inform a member of staff before placing your order.

GFA – This dish can be gluten free. GF – This dish is gluten free. Please note any fried products will not be gluten free